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> [AMZCHEF ZM1902B Cold Press Juicer Instruction Manual](#)

AMZCHEF ZM1902B

AMZCHEF ZM1902B Cold Press Juicer Instruction Manual

Model: ZM1902B

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1. SAFETY INSTRUCTIONS

Please read all instructions carefully before using the AMZCHEF ZM1902B Cold Press Juicer. Retain this manual for future reference.

- Always unplug the juicer from the power outlet before assembling, disassembling, or cleaning.
- Keep hands and utensils away from the feed chute during operation to prevent injury.
- Ensure all parts are correctly assembled and locked into place before operating the juicer.
- Do not immerse the motor base in water or any other liquid. Wipe with a damp cloth only.
- Do not operate the juicer if the power cord or plug is damaged, or if the appliance malfunctions.
- This appliance is for household use only. Do not use outdoors.
- Children should be supervised to ensure they do not play with the appliance.
- Avoid juicing hard seeds, pits, or frozen fruits without thawing, as this can damage the auger and motor.

2. PRODUCT OVERVIEW

The AMZCHEF ZM1902B Cold Press Juicer is designed for efficient and quiet juice extraction. Familiarize yourself with its main components:

- **Feed Chute:** Wide opening for whole fruits and vegetables.
- **Pusher:** Used to guide ingredients into the feed chute.
- **Auger:** The spiral component that crushes and presses ingredients.
- **Filter Basket (Double Strainers):** Separates pulp from juice.
- **Juice Outlet:** Where the extracted juice flows out.
- **Pulp Outlet:** Where the dry pulp is expelled.
- **Motor Base:** Contains the motor and control switch.
- **Juice Cup:** Collects the fresh juice.

- **Pulp Container:** Collects the expelled pulp.



Figure 2.1: Fully assembled AMZCHEF ZM1902B Cold Press Juicer.

2000 ml

**EXTRA-LARGE
126MM WIDTH**

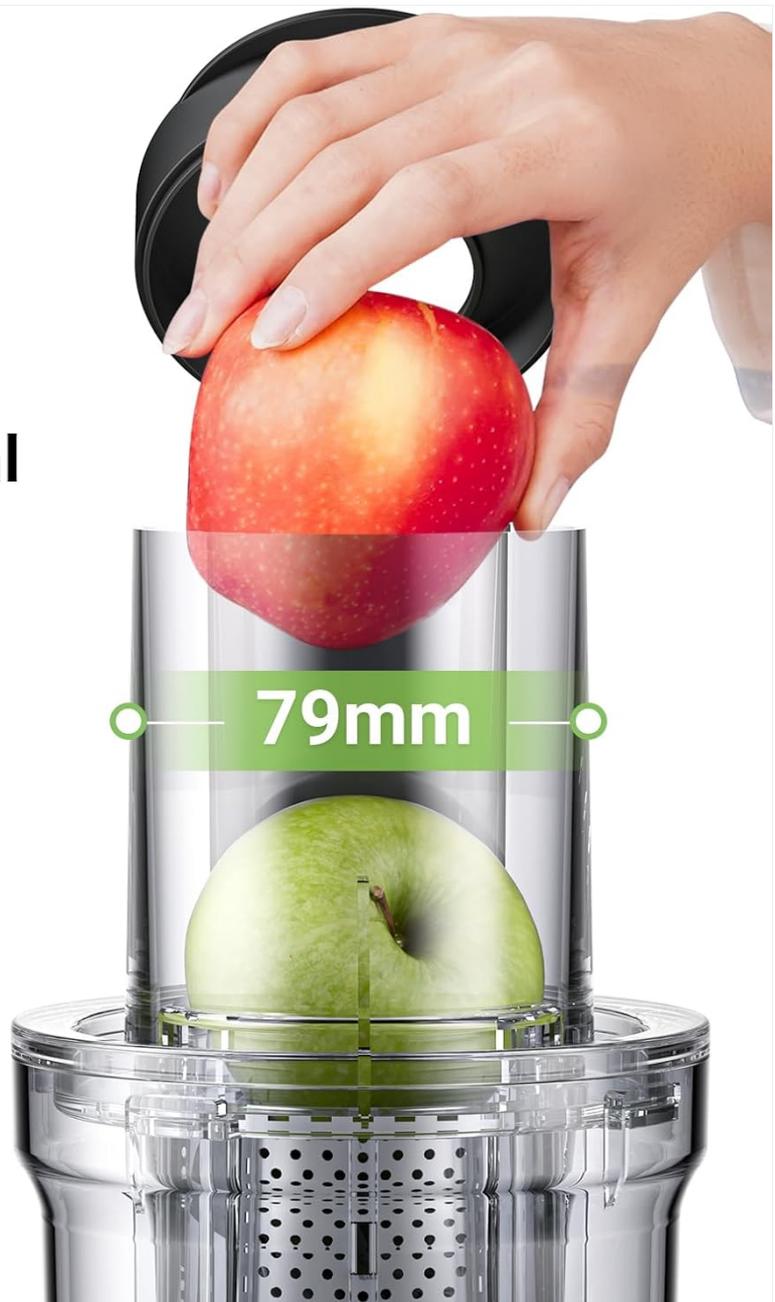


Figure 2.2: The 3.2-inch wide feed chute allows for larger ingredients, reducing pre-cutting time.



Figure 2.3: Exploded view of the juicer components, including the auger, filter, and feed chute assembly.

3. SETUP AND ASSEMBLY

The AMZCHEF ZM1902B juicer features a simple, three-component assembly for quick setup.

1. **Place the Motor Base:** Position the motor base on a stable, flat surface.
2. **Assemble the Filter Basket:** Insert the filter basket (with double strainers) onto the motor base, aligning it correctly.
3. **Insert the Auger:** Place the spiral auger into the center of the filter basket.
4. **Attach the Feed Chute Assembly:** Align the feed chute assembly with the motor base and filter basket. Rotate it clockwise until it locks securely into place. Ensure the lid is open when assembling or removing the chute for proper alignment.
5. **Position Containers:** Place the juice cup under the juice outlet and the pulp container under the pulp outlet.



Figure 3.1: Step-by-step visual guide for assembling the juicer components.

4. OPERATING INSTRUCTIONS

Follow these steps for effective juicing:

1. **Prepare Ingredients:** Wash fruits and vegetables thoroughly. For best results, remove large seeds or pits. The 3.2-inch wide feed chute accommodates whole apples and many other ingredients without pre-cutting.
2. **Power On:** Plug the juicer into a grounded electrical outlet. Turn the power switch to the 'ON' position.
3. **Feed Ingredients:** Slowly drop ingredients into the feed chute. The auto-cutting mechanism will process them. Use the pusher only if necessary to gently guide ingredients. Do not force ingredients down.
4. **Juicing Process:** The slow masticating technology (60 RPM) extracts juice efficiently, minimizing oxidation and maximizing yield. The double strainers ensure pulp is separated for pure juice.
5. **Reverse Function:** If ingredients become jammed, switch the power to 'R' (Reverse) for a few seconds to clear the obstruction. Then switch back to 'ON' to resume juicing.
6. **Overload Protection:** The juicer is equipped with overload and overheating protection. If used for longer than 15-20 minutes per session, it may automatically shut off. Allow it to cool for 10 minutes before restarting.
7. **Finish Juicing:** Once all ingredients are processed, turn the power switch to 'OFF' and unplug the juicer.

MULTI-STAGE UPGRADE SQUEEZING AUGER & 200W MOTOR

HIGHT JUICE YIELD

REDUCE OXIDATION

ROBUST & DURABLE

SUPERB TWISTING POWER



Figure 4.1: The juicer efficiently extracts juice, which flows into the collection cup.



HAND YHINT!

In the event that your motor ceases to function and fails to restart...

Your juicer is equipped with overload & overheating protection to ensure your safety & to prevent damage. If used for longer than 15-20 minutes per session, it will automatically shut off to prevent permanent damage. In such a situation, turn off and let cool for 10 minutes to automatically reset. Then you can safely switch it back on to resume juicing.

Figure 4.2: The control switch includes a reverse function to prevent clogging and an overload protection hint.

Your browser does not support the video tag.

Video 4.1: Demonstration of the AMZCHEF Cold Press Juicer in action, highlighting its features and ease of use.

5. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygiene of your juicer.

1. **Disassemble:** Unplug the juicer. Detach the feed chute assembly, auger, and filter basket from the motor base. Keep the lid open when disassembling.
2. **Rinse Parts:** Rinse all detachable parts (feed chute, pusher, auger, filter basket, juice cup, pulp container) under warm running water immediately after use.
3. **Clean Filter Basket:** Use the included specialized cleaning brush to remove any pulp residue from the filter basket's fine mesh.
4. **Hand Wash Only:** All juicing parts should be hand washed with warm water and mild dish soap. **Do not place any parts in a dishwasher.**

- Clean Motor Base:** Wipe the exterior of the motor base with a damp, soft cloth **Never immerse the motor base in water.**
- Dry and Store:** Ensure all parts are completely dry before reassembling or storing the juicer. Store in a clean, dry place.

UPGRADED FINE STRAINER





COARSE HOLE



ULTRA-FINE HOLE

1. EASY INSTALLATION

2. 2-LAYER FINE FILTER

3. STURDY AND DURABLE



AMZCHEF



OTHER

Figure 5.1: The upgraded fine strainer requires thorough cleaning with the provided brush to maintain optimal performance.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Juicer does not turn on.	Not plugged in; power switch off; parts not assembled correctly; overload protection activated.	Ensure plug is securely in outlet. Turn power switch to 'ON'. Check that all parts are locked into place. If motor is hot, allow 10 minutes to cool before restarting.

Problem	Possible Cause	Solution
Juicer stops during operation.	Overload protection activated; ingredients jammed.	Allow motor to cool for 10 minutes. If jammed, switch to 'R' (Reverse) for a few seconds, then back to 'ON'. If problem persists, disassemble and clear obstruction.
Low juice yield or wet pulp.	Filter basket clogged; ingredients too soft or overfed; improper assembly.	Clean the filter basket thoroughly. Feed ingredients slowly. Ensure all parts are correctly assembled.
Excessive vibration or noise.	Parts not assembled correctly; juicer on an uneven surface.	Check that all parts are securely locked. Place juicer on a stable, flat surface.

7. SPECIFICATIONS

- **Brand:** AMZCHEF
- **Model Name:** ZM1902B Juicer
- **Color:** Silver
- **Product Dimensions:** 5.7"D x 7"W x 16.3"H
- **Maximum Power:** 200 Watts
- **Voltage:** 120 Volts (AC)
- **Number of Speeds:** 2
- **Item Weight:** 6.3 pounds
- **Material:** Stainless Steel (shell), Plastic (blade, other components)
- **Special Features:** Easy to Clean & Assemble, Powerful Motor, Quiet Motor, Stainless Steel Housing, Whole Fruit Processing
- **Recommended Uses:** Fruits & Vegetables

8. WARRANTY AND SUPPORT

AMZCHEF is committed to providing quality products and customer satisfaction. While specific warranty details are not provided in this manual, please refer to your purchase documentation or the official AMZCHEF website for warranty information.

For any questions, technical assistance, or support, please contact AMZCHEF customer service. Contact information can typically be found on the product packaging or the brand's official website.

When contacting support, please have your model number (ZM1902B) and purchase date available.